

# Rudi się żeni

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **49**
- SRM **11.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

| Type  | Name                             | Amount       | Yield | EBC |
|-------|----------------------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt              | 1 kg (14.3%) | 82 %  | 4   |
| Grain | Strzegom Pale Ale                | 5 kg (71.4%) | 79 %  | 6   |
| Grain | Słód Caramunich Typ II Weyermann | 1 kg (14.3%) | 73 %  | 120 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Warrior | 20 g   | 60 min | 15.5 %     |
| Boil    | Simcoe  | 15 g   | 60 min | 13.2 %     |
| Boil    | Citra   | 15 g   | 5 min  | 12 %       |